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RESEARCH IN FOODS, HUMAN NUTRITION, AND HOME ECONOMICS

at the

LAND-GRANT INSTITUTIONS

LIST OF PUBLISHED AND PROCESSED REPORTS

October 1949 - October 1950



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Explanatory Note

This compilation presents a list, by states, of published and processed reports of research at the Land-Grant institutions in the fields of food, food technology, human nutrition, textiles and clothing, housing, household equipment, household management, family economics, and family life. The list, covering the period of October 15, 1949 to October 15, 1950, is comprehensive but not necessarily complete since certain selection was exercised toward emphasizing studies of interest to home economists. Because of the bearing on the problem of food values, some studies on methodology and commercial manufactures are included. References to joint reports on regional cooperative projects are given in full under the station where the senior author is located and cross-referenced for the other participating stations. Requests for station publications should be directed to the station concerned; for convenience, post office addresses of the stations are given on the following page.

Office of Experiment Stations
Agricultural Research Administration
UNITED STATES DEPARTMENT OF AGRICULTURE

ADDRESSES OF AGRICULTURAL EXPERIMENT STATIONS

ALABAMA - Auburn	MONTANA - Bozeman
ALASKA - Palmer	NEBRASKA - Lincoln (1)
ARIZONA - Tucson	NEVADA - Reno
ARKANSAS - Fayetteville	NEW HAMPSHIRE - Durham
CALIFORNIA - Berkeley (4)	NEW JERSEY - New Brunswick
COLORADO - Fort Collins	NEW MEXICO - State College
CONNECTICUT - New Haven (4)	NEW YORK (Cornell) - Ithaca
[CONNECTICUT] STORRS - Storrs	NEW YORK (State) - Geneva
DELAWARE - Newark	NORTH CAROLINA - State College Station, Raleigh
FLORIDA - Gainesville	NORTH DAKOTA - State College Station Fargo
GEORGIA - Experiment	OHIO - Wooster
HAWAII - Honolulu (14)	OKLAHOMA - Stillwater
IDAHO - Moscow	OREGON - Corvallis
ILLINOIS - Urbana	PENNSYLVANIA - State College
INDIANA - LaFayette	PUERTO RICO - Rio Piedras
IOWA - Ames	RHODE ISLAND - Kingston
KANSAS - Manhattan	SOUTH CAROLINA - Clemson
KENTUCKY - Lexington (29)	SOUTH DAKOTA - Brookings
LOUISIANA - University Station Baton Rouge (3)	TENNESSEE - Knoxville (16)
MAINE - Orono	TEXAS - College Station
MARYLAND - College Park	UTAH - Logan
MASSACHUSETTS - Amherst	VERMONT - Burlington
MICHIGAN - East Lansing	VIRGINIA - Blacksburg
MINNESOTA - University Farm St. Paul (1)	WASHINGTON - Pullman
MISSISSIPPI - State College	WEST VIRGINIA - Morgantown
MISSOURI - Columbia	WISCONSIN - Madison (6)
	WYOMING - Laramie

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Consumer reactions to "Alayam" candy, B.T. Lanham, Jr. Alabama Station Bul. 271, 61p. 1950.

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